FOUR COURSE PRIX FIXE MENU

\* Sixty Eight Dollars Per Person \*  
\* All Menu Selections Are Available à la Carte \*  
\* Tuesday, February 06, 2001 \*

AMUSE-BOUCHE

COURSE ONE

1 oz. Caviar with Crème Fraîche and Potato Blinis  
Imported Osetra, $55 Supplement / $70 à la Carte  
California Select, $38 Supplement / $53 à la Carte  

Seared Foie Gras with Caramelized Quince and Gastrique  
Cured Salmon and Potato Parfait  
Grilled Petite Fougeras Cheese “Sandwich” with Black Truffle  
Oysters on the Half Shell with Tomato and Coriander Chutney  

COURSE TWO

Seafood Chowder with Saffron  
Salad of Radicchio with St. Agur Cheese, Pancetta and Cassis Vinaigrette  

COURSE THREE

Filet of Beef with Fennel Brandade and Bloomsdale Spinach  
Seared Fluke with Grispy Potato Cake and Champagne-Caviar Butter  
Butternut Squash Ravioli with Cabbage-Apple Salad and Rosemary Brown Butter  
Roast Lamb Chops with Fingerling Potatoes, Artichokes and Candied Meyer Lemon  

COURSE FOUR

Baklava Ice Cream on Chocolate Semi-Frêddo with Meringue “Bubbles”  
Buttermilk Panna Cotta with Rhubarb  
Blood Orange Sorbet with Mango and Almonds  
Selection of Imported Cheese  

APRÈS DESSERT

Petits Fours

Our Guests Prefer No Cell Phone Use in Sierra Mau’s Dining Room, Deck or Basking Pool.
Opened in 1945.
Mary Post's Rancho Sierra Mar was a warm, friendly meeting place for locals and visitors. We've named our restaurant after Mary's to carry on the spirit of the Post family hospitality.

Sierra Mar's own restaurant garden provides many of the herbs for our kitchen. When available, we purchase organic produce from local farmers, free range meats and fowl, and seafood from non-polluted waters fished by the least harmful methods.

Sierra Mar
At Post Ranch Inn
Hwy 1 • P.O. Box 546 • Big Sur, CA 93920 • For reservations 831-667-2600